

BANQUETS & PRIVATE PARTIES



INTERNATIONAL
BUFFET

GOURMET BUFFETS

ALOHA
BUFFET



ALOHA BUFFET

An introduction to Hawaii, with foods from the Islands, the Orient, and your favorites from the New World. Minimum 100 persons. \$19.95 per person.

Salads

Tossed Greens, Choice of Dressing
Marinated Baby Beets
Broccoli Seafood Salad
Namasu
Chinese Chicken Salad
Potato Macaroni Salad
Marinated Vegetable Medley
Tofu Kimchee Salad
Marinated Mushroom Caps
Sliced Tomatoes and Cucumbers
Poi
Lomi Lomi Salmon
Seaweed Salad

Cold Buffet

Bay Shrimp with Cocktail Sauce
Tako with Miso Sauce
Fresh Fruit Basket
Haupia and Jello Mold
Assorted Cold Cuts, Sausages and Cheeses

Hot Buffet

CARVED ENTREE (select one)
Roast Baron of Beef
Roast Prime Rib of Beef (additional \$3.00 per person)

Steamed Crab Legs
Chinese Roast Duck or Almond Chicken
Steamed Clams
Kalua Pig and Cabbage
Fried Noodles
Steamed Rice
Yams with Toasted Coconut
Assortment of Dinner Rolls

Desserts

Assorted Cakes, French Pastries, Tarts, and Mousses

Beverages

Coffee, Tea

INTERNATIONAL BUFFET

A lavish sampling of foods from all over the world. Minimum 100 persons. \$19.95 per person.

Salads

Tossed Greens, Choice of Dressing
Mushroom, Celery and Salami Salad
Macaroni and Potato Salad
Italian Meat Salad
Pasta Salad with Tuna
Shrimp, Cucumber and Dijon Mustard Salad
Broccoli Seafood Salad
Pesto Chicken Salad
Herring Salad
Sliced Tomatoes and Cucumbers

Cold Buffet

Fresh Fruit Basket
Relish Tray
Haupia and Jello Mold
Stuffed Deviled Eggs
Roast Breast of Turkey
Roast Beef
Cured Tavern Ham
Pork in Aspic
Assorted Sausages
Imported Salami
Selection of Swiss, American, Cheddar and Monterey Jack Cheeses

Hot Entrees

CARVED ENTREE (select one)
Roast Baron of Beef
Roast Prime Rib of Beef (additional \$3.00 per person)

SEAFOOD ENTREE (select one)
Seafood in Lobster Brandy Sauce
Seafood Tempura
Assorted Seafood in White Wine Sauce
Shrimp and Scallops St. Jacques
Grilled Mahimahi with Creamy Mustard Sauce

CHICKEN ENTREE (select one)
Chicken and Mushrooms
Island Shoyu Chicken
Chicken in Green Peppercorn Sauce
Southern Fried Chicken
Chicken in Tomato-Bell Pepper Sauce

Vegetable Medley
Whipped or Roast Potatoes
Fried Rice, Steamed Rice or Rice Pilaf
Assortment of Dinner Rolls

Desserts

Assorted Cakes, Pies, French Pastries, Tarts, and Mousses

Beverages

Coffee, Tea

ORIENTAL BUFFET

A taste of Japanese, Chinese and Asian delicacies, along with Western foods prepared with the seasoning secrets of the Orient. Minimum 100 persons. \$19.95 per person.

Salads

Tossed Greens, Choice of Dressing
Tofu and Salmon Salad
Oriental Noodle Salad
Seafood Poke
Cole Slaw with Fishcake
Namasu
Macaroni Salad
Papaya Cucumber Salad
Sliced Tomatoes and Cucumbers
Tako Poke

Cold Buffet

Fresh Fruit Basket
Assorted Relishes
Swordfish Sashimi and Smoked Mahimahi
Sushi Assortment
Haupia and Jello Mold

Hot Buffet

Roast Baron of Beef marinated Teriyaki Style, and Carved at your Party
Spicy Glazed Chicken
Stir Fried Pork
Assorted Seafood and Vegetables in Thai Curry Sauce

Fried Noodles or Chow Fun
Steamed or Fried Rice
Oriental Vegetable Medley
Assortment of Dinner Rolls

Desserts

Chinese Wedding Cake
Honey Twist
Assorted Cakes, Pies, Tarts and Mousses

Beverages

Coffee, Tea

POLYNESIAN LUAU BUFFET

The foods of Hawaii's people, including traditional Kalua Pig, Mahimahi, Chicken and Teriyaki Beef. Minimum 100 persons. \$19.95 per person.

Salads

Tossed Greens, Choice of Dressing
Poi
Lomi Lomi Salmon
Limu Salad
Potato Macaroni Salad
Broccoli and Seafood Salad
Chinese Chicken Salad
Spicy Long Rice and Shrimp Salad
Namasu
Tofu Kimchee Salad
Sliced Tomatoes and Cucumbers

Cold Buffet

Fresh Fruit Basket
Assorted Relishes
Tako with Miso Sauce
Bay Shrimp with Cocktail Sauce
Assorted Fishcake and Kanten
Haupia and Jello Mold

Hot Buffet

Roast Baron of Beef marinated Teriyaki Style, and Carved at your Party.
Kalua Pig
Grilled Mahimahi
Chicken Long Rice
Lau Lau
Steamed or Fried Rice
Yams with Toasted Coconut
Assortment of Dinner Rolls

Desserts

Haupia Cake, Banana Cream Pie, Coconut Cream Pie, Tapioca, and Pineapple Pudding

Beverages

Coffee, Tea

BRUNCH BUFFET

The ideal way to start any day, especially a Saturday or Sunday, with fresh fruits, cheeses, cold cuts, hot meats, eggs and crepes. Please ask our Catering representative to recommend a champagne which is the perfect accompaniment to this delightful brunch. 100 persons minimum. \$14.45 per person.

Fruits and Juices

Fresh Fruit Basket

Hawaiian Papaya Wedges with Fresh Limes

Apricots and Prunes

Fresh Orange Juice

Guava Juice

Tomato Juice

Pastries

Fresh Baked Apple Turnovers, Muffins, Cinnamon Rolls, Croissants, and Marble Cake.

Cold Buffet

Tossed Greens, Choice of Dressing

Chef's Selection of Four Marinated Salads

Sliced Tomatoes and Cucumbers

Cottage Cheese

Assorted Sausages and Cheese

Haupia and Jello Mold

Hot Buffet

Sliced Roast Rack of Lamb

Seafood Stir Fry

Veal and Chicken Crepes

Fruit Crepes

Scrambled Eggs

Eggs Florentine

Crisp Bacon, Pork Sausage Links and Portuguese Sausage.

Potatoes

Steamed Rice

Assortment of Rolls

Desserts

Assorted Cakes, Pies, Tarts, French Pastries and Mousses

Beverages

Coffee, Tea

BREAKFASTS & LUNCHEONS



BREAKFAST

All breakfasts served with coffee and tea.

The Early Bird \$6.95

Polynesian Fruit Cocktail
Scrambled Eggs with choice of Ham, Bacon or
Pork Link Sausage
Hash Brown Potatoes
Buttermilk Biscuit

The Sandpiper \$7.45

Choice of Grapefruit, Pineapple or Guava Juice
Ham and Cheese Omelette
Hash Brown Potatoes
Buttermilk Biscuit

The Tropicbird \$7.95

Choice of Fresh Puna Papaya, Sliced Pineapple or
Honeydew Melon
Eggs Benedict
Buttermilk Biscuit

The Skylark \$8.45

Choice of Stewed Prunes or Kadota Figs
Breakfast Sirloin Steak
Scrambled Eggs
Hash Brown Potatoes
Buttermilk Biscuit

The Mynah Brunch \$8.95

Fresh Fruit Selection
Crepe a la Reine
Egg Florentine
Fruit Crepe
Pork Link Sausage
Hash Brown Potatoes
Fresh Baked Muffins

LUNCHEON

SALADS SUPREME

All entree salads are served with your choice of soup or Polynesian Fresh Fruit Cup, assortment of rolls, dessert, coffee and tea. See page 11 for soup and dessert choices.

The Pineapple Schooner \$9.25

A fresh pineapple boat filled with assorted fruit and served with finger sandwiches.

Chef's Salad \$9.45

Chilled crisp greens topped with julienne of roast beef, turkey breast, salami and Swiss cheese, and served with your favorite dressing.

Seafood Louis \$9.95

Delicate seafood nestled on a bed of lettuce with avocado, sliced egg and fresh fruit. Louis Dressing.

Spicy Duck and Noodle Salad \$9.75

Shredded roast duck, udon noodles, vegetables and oriental herbs and spices.

Papaya Chicken Salad \$9.75

Boneless chicken breast marinated with papaya, basil, and mint, grilled and served warm on a bed of lettuce and garnished with fresh fruit.

SOUP, SANDWICH & SALAD ASSORTMENT

For a change of pace, may we suggest a combination sandwich and salad assortment served buffet style which includes:

- Soup of the Day
- Four open-faced sandwiches per person, built on a slice of French bread, garnished, and featuring sliced turkey breast, pink roast beef, sausage, and cheese.
- Tossed greens with your choice of dressing.
- Two marinated salads of the Chef's choice.
- Assorted desserts
- Coffee, tea

Just \$10.50 per person, 35 persons minimum.

HOT LUNCHEONS

All entrees include your choice of a Hale Koa Salad, a Soup, or a Polynesian Fresh Fruit Cup, and Dessert. Assortment of rolls and coffee or tea complete your selection. See page 11 for soup and dessert choices.

BEEF AND PORK

The Chef's Specialty \$9.95

Beef tenderloin tips sauteed with mushrooms and tomatoes in a red wine sauce. Served on garlic bread and topped with Bearnaise sauce. Broccoli baked with parmesan.

Stuffed Pork Chop \$9.95

Center cut pork chop stuffed and braised in plum sauce. Roast potatoes, creamed cauliflower and baby carrots.

New York Steak \$13.95

Marinated, grilled and served with Cabernet Pepper-corn Sauce. Roasted new potatoes and sauteed squash with bell peppers.

Country Style Steak \$9.75

Beef steak braised in country gravy with bacon, onions and seasoned with thyme. Corn cakes and whole green beans with tomatoes.

COMBINATIONS

Grilled and Broiled \$10.75

Grilled and sliced flank steak with shiitake mushroom sauce combined with broiled mahimahi filet. Served with spicy fried noodles and sauteed zucchini with fresh tomatoes.

Chicken and Pasta \$9.95

Grilled teriyaki chicken breast and linguini with fresh tomato sauce. Baked zucchini with herbs.

CHICKEN

Coq au Vin \$9.95

Tender chicken, marinated and braised in red wine sauce, with mushrooms, pearl onions and bacon. Rice pilaf and fresh carrots vichy with mint.

Chicken Kiev \$10.25

Breast of chicken filled with delicate herb butter and served with mushroom supreme sauce. Epicurean rice, sugar snap peas and sliced fresh carrots.

Chicken Marco Polo \$9.95

Boneless chicken leg stuffed with ham and broccoli. Served with creamy cheese sauce. Roast potatoes, sauteed cauliflower, broccoli and sliced carrots.

Chinese Lemon Chicken \$9.95

Tender chicken breast, battered and baked golden brown. Served with zesty lemon sauce. Rice pilaf with shiitake mushrooms. Sesame broccoli and vichy carrots.

Chicken Saute \$9.95

Tender chicken sprinkled with rosemary and sauteed with fresh tomatoes and a hint of red wine vinegar. Broccoli with hollandaise. Sauteed new potato wedges.

FROM THE OCEAN

Broiled Mahimahi \$9.75

The Island favorite topped with macadamia nut butter sauce. Parsley potatoes and fresh carrots vichy with mint.

Seafood Combo \$10.75

Grilled mahimahi, fried shrimp and sauteed calamari with lemon herb sauce. Served with steamed rice, baby carrots, cauliflower, and red bell peppers.

Grilled Fresh Hawaiian Fish \$10.50

Today's catch from local waters grilled and served with butter basil sauce. Complemented with lemon rice, sauteed yellow squash, zucchini and bell peppers.

CREPES AND THINGS

Canneloni Romana \$9.45

Chicken, veal and pork wrapped in thin pasta and baked in a light marinara sauce with parmesan cheese. Zucchini with corn and peppers. Toasted garlic bread.

Vol Au Vent \$10.25

Diced chicken, veal, sweetbreads and button mushrooms in a piquant cream sauce, served in a flaky puff pastry shell. Whole broiled tomato. Sugar snap peas, bell peppers and pearl onions.

Homemade Quiche \$9.45

Individual pies freshly baked with your choice of filling. Served with seasonal vegetables and pineapple salsa.

The Benedict Twins \$9.45

Two poached eggs on an English muffin, one with Canadian Bacon and hollandaise sauce, the other with seafood and cheese sauce. Broccoli baked with parmesan.

APPETIZERS & DESSERTS

Soups (select one)

Double Consomme Celestine

Thai Lemon Chicken

Cream of Watercress

Tomato and Coriander

Hungarian Goulash

Desserts (select one)

Fruit Sherbet Trio with Raspberry Sauce

Ice Cream Sundae. Your choice of Chocolate, Strawberry or Pecan.

Ice Cream Cake with Fruit Sauce

Chocolate Cream Pie

Macadamia Nut Pie

Bavarian Chocolate Cream, with Vanilla Sauce

Lilikoi Mousse with Butterscotch Sauce

Napoleon Slice

Chocolate Eclair

Beverages

Coffee, Tea

WARRIORS LUNCHEON BUFFET

A bountiful array of local favorites. Minimum 50 persons. \$12.95 per person.

Salads

Tossed Greens, Choice of Dressing
Macaroni Salad
Potato Salad
Cucumber Kim Chee Salad
Pasta Salad with Tuna
Italian Sausage Salad

Cold Buffet

Sliced Cucumbers and Tomatoes
Haupia
Jello
Fresh Fruit Basket
Relish Tray
Assorted Cold Cuts, Sausages and Cheeses
Smoked Mahimahi

Hot Buffet

Roast Baron of Beef, Carved
at your Party (additional \$3.00
per person)
Hawaiian Chopped Steak or Thai Chicken Curry
Mahimahi in Egg Batter
Steamed Rice
Roast Potatoes
Vegetable Medley
Assortment of Rolls

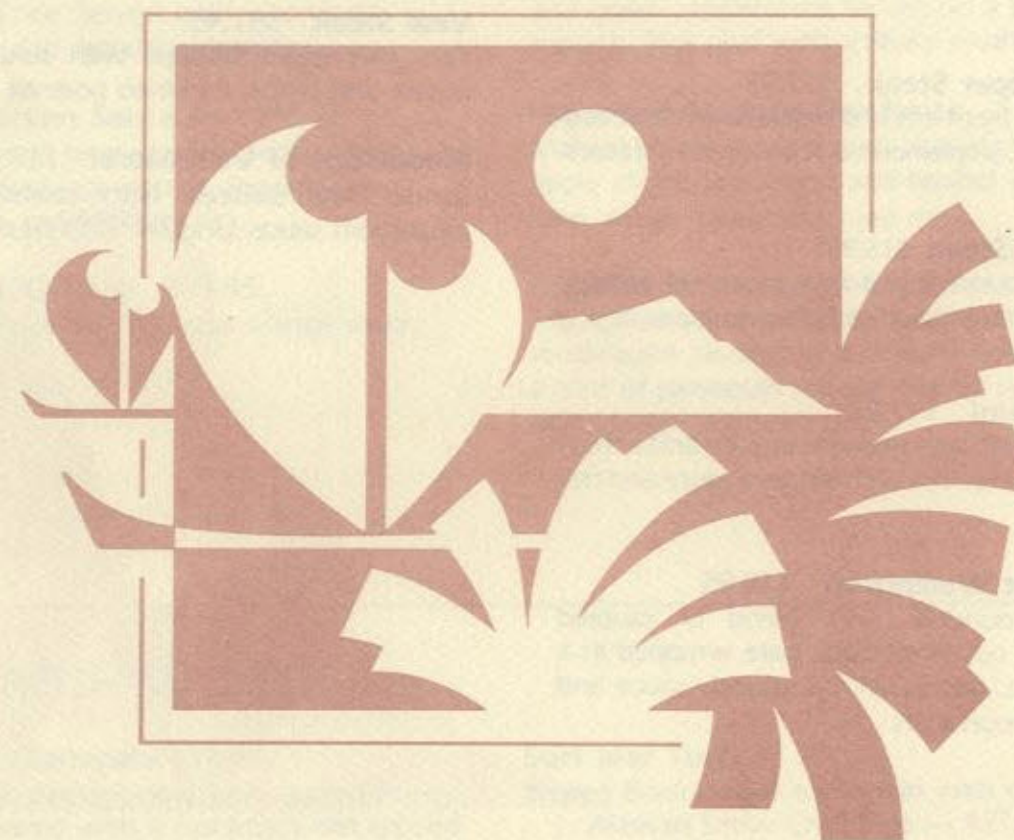
Desserts

Chocolate Cake
Bavarian Cream
Lime Cream Pie

Beverages

Coffee, Tea

DINNER



ENTREES

All dinner entrees include two seasonal vegetables, your choice of soup or salad, a dessert item, dinner rolls, and coffee or tea. We heartily suggest you also consider one of our tempting appetizers.

BEEF AND VEAL

Prime Rib of Beef \$17.95

Everyone's favorite, a ten-ounce slice of choice prime rib. Served with horseradish sauce, Chateau potatoes.

New York Pepper Steak \$17.95

Pan seared with fresh cracked peppercorns and cognac demi glaze. Complemented with lorette potatoes.

Broiled Sirloin Steak \$15.95

U.S. Choice ten-ounce top sirloin garnished with *Maitre d'Hotel* butter. Stuffed baked potato.

Tournedo Rossini \$17.95

Filet of beef topped with goose liver pate and a fresh mushroom button. Served with Madeira sauce and croquette potatoes.

Individual Filet Wellington \$18.95

Filet steak surrounded by a blend of sauteed mushrooms and our homemade pate wrapped in a flaky pastry crust. Served with Burgundy sauce and three seasonal vegetables.

Veal Esterhazy \$18.95

Bone-in veal chop, baked pink with creamy paprika sauce and garnished with vegetable julienne. Two-colored linguini sauteed with a hint of garlic.

Veal Scallopini Marsala \$16.95

Tender veal sauteed with marsala wine and fresh mushrooms. Sauteed spatzle.

Veal Cordon Bleu \$16.95

Cured ham and Swiss cheese sandwiched between two thin slices of veal, lightly breaded, and pan-fried to a golden brown. Anna potatoes.

Veal Steak \$17.45

Two loin steaks sauteed with sundried tomatoes, capers and herbs. Pan-fried polenta.

Medallions of Veal Morel \$17.45

Tender veal sauteed with calvados and morel mushroom sauce. Linguini with fresh tomatoes.

CHICKEN

Chicken Marco Polo \$14.95

Boneless breast filled with morsels of broccoli and mild cured ham. Served with red wine butter sauce. Saffron rice with toasted pine nuts.

Classic Klev \$14.95

Boneless chicken breast stuffed with delicately seasoned herb butter. Served with lemon, *chive beurre blanc*. Rice pilaf with shiitake mushrooms.

Gourmet Cornish Game Hen \$15.25

Stuffed with wild rice. Served with watercress *beurre blanc*. Almond croquette potatoes.

Supreme of Chicken Santa Fe \$15.25

Grilled skinless breast topped with smoked ham, avocado, and melted jack cheese. Served with basil tomato salsa and Mexican rice.

Roast Duck A L'Orange \$14.95

Served with wild rice dressing and orange sauce.

OCEAN TREASURES

Opakapaka (Market Price)

Fresh pink snapper from Hawaiian waters sauteed in a lemon curry butter sauce. Rice pilaf with basil.

Grilled Mahimahi Filet \$14.95

With creamy mustard sauce. Served on a bed of sauteed cabbage and complemented with rice orzo pilaf.

Filet of Salmon \$16.95

Sauteed salmon in vodka cream sauce with red and green peppercorns served on a bed of spinach. Rice pilaf with shiitake mushrooms.

Hawaiian Seafood Brochette \$16.95

Mahimahi, ahi tuna, shrimp, scallops and pineapple chunks skewered and broiled. Served with sake, ginger sauce and fried rice.

Coquille St. Jacques \$17.95

Sea scallops, plump shrimp, crabmeat and fresh mushrooms sauteed in a delicate wine sauce with a hint of parmesan cheese. Glazed with hollandaise sauce. Wild rice pilaf.

BEST OF BOTH WORLDS

Chicken and Mahimahi \$16.95

Boneless chicken breast baked with curried honey orange sauce paired with a mahimahi filet topped with seafood stuffing and broiled. Lemon rice pilaf.

Sirloin Steak and Chicken \$17.50

Top sirloin peppersteak and grilled boneless chicken breast with a mild lime, cumin cheese sauce and garnished with avocado slices. Roast potatoes.

Surf and Turf

Broiled Black Angus top sirloin with either:

1. Alaskan Snow Crab Legs — \$21.95
2. Broiled Rock Lobster Tail — \$23.95

Served with stuffed baked potato.

Shrimp and Chicken \$17.95

Boneless chicken breast, oven-baked and served with three broiled jumbo shrimp wrapped in bacon and skewered. Bearnaise sauce. Croquette potatoes.

CHILLED APPETIZERS

Polynesian Fresh Fruit Cup Supreme \$2.50
Cantaloupe Melon with Prosciutto Ham \$3.25
Bay Shrimp Cocktail \$3.75
Avocado and Shrimp Cocktail \$4.95
Sashimi (priced at daily market cost)

SOUPS & SALADS Select one to accompany your meal*

Double Consomme Celestine
Essence of Three Mushrooms
Clear Oxtail Soup
Hot and Sour Soup
Crab Bisque
Cream of Watercress
Cream of Oysters with Brie Cheese
Indian Peanut Soup

Warrior's Combination \$6.50
Crab Claw, Fresh Oyster and Clam on the Half Shell, Jumbo Shrimp, and Sashimi served with Cocktail and Mustard Shoyu sauce.

Hale Koa Special House Salad
Combination of crisp tossed greens, tomato, alfalfa sprouts, radish, cucumbers and chopped egg. Choice of dressing.

Salad Mimosa
Tender heart of butter lettuce garnished with juicy orange segments, chopped egg, cucumber and radish rose. Choice of dressing.

Spinach and Endive Salad
Tossed crisp endive and young spinach leaves garnished with beet root julienne, chopped egg. Bacon vinaigrette.

Salad Romaine
Hearts of Romaine lettuce and bay shrimp garnished with cucumber slices, carrot julienne and cherry tomatoes. Choice of dressing.

Caesar Salad
The all-time favorite with its distinctive dressing. Garnished with shredded parmesan cheese and croutons.

*Additional Soup or Salad course \$2.50

DESSERTS (Select One)

Fruit Sherbet or Ice Cream Trio
Three flavors set in a meringue nest, fresh fruit garnish.

Italian Cassatta
A rainbow of deliciously flavored ice creams decorated with nuts and whipped cream. Raspberry Coulis.

Creme Caramel (Custard)
Decorated with strawberry and whipped cream. Lady Finger cookie.

Chocolate Mousse
Creamy and light in a pool of rich chocolate sauce.

Cherry Cheesecake
Not baked. Light and delicious.

Aloha Chantilly Torte
Chocolate chiffon layer cake with a smooth butter flavored frosting.

Black Forest Cake
Proudly prepared in its original delightfulness.

Viennese Sacher Cake
The renowned combination of moist cake, rich chocolate and orange liqueur.

Island Delight
Mounds of Lilikoi, Raspberry and rich Chocolate Mousse accompanied by flavorful sauces and fresh fruit garnish.

Dessert Sampler
Passion fruit Bavarian cream, eclair filled with chocolate mousse and cool watermelon sherbet with cookie cone.

Fresh Fruit Tartlet
An individual crust filled with custard and layered richly with fresh fruit of the season. Raspberry Coulis.

DECORATED CAKES

The following prices are for decorated cakes, available in Chocolate, White, Haupia, Guava, Pistachio, Carrot, Dobash, Strawberry, and Black Forest. (For Black Forest, add 20%). Decoration includes a flower lei design plus your choice of inscription. Please ask our catering staff about a special cake design for your party.

A \$25.00 service fee will be assessed for cakes brought in for your party.

Quarter Sheet Cake	Serves 24	\$19.50
Half Sheet Cake	Serves 48	\$35.00
Full Sheet Cake	Serves 96	\$55.00

BEVERAGES

Coffee, Tea

Soft Drinks, Beers, Wines and Spirits available. See page 22 for selections and prices.

HALE KOA ROYAL FEAST

A traditional Hawaiian Luau served sit-down style indoors in one of our banquet rooms or outdoors on our beachfront lawn. \$17.95 per person.

Salads

Cucumber and Papaya Salad

Seaweed Salad

Lomi Lomi Salmon

Fresh Pineapple

Main Course

Kalua Pig

Laulau

Shoyu Chicken

Teriyaki Beef

Fried Rice

Poi

Sweet Potato

Banana Fritter

Dessert

Haupia Cake

Haupia Pudding

Beverage

Coffee, Tea

Hawaiian entertainment, a traditional imu and torchlighting ceremony, and lei greetings may be arranged for you upon request. Extra charges are dependent on services requested.

PUPU PARTIES



PUPUS

Our Moana Selection includes all of the cold hors d'oeuvres, pasta bar, plus three hot items selected below, at a price of \$13.45 per person. You may supplement the Moana Selection with additional hot items as listed below or choose items from the Whaler or Hukilau Selections at the prices quoted.

MOANA SELECTION

Cold Items

International Cheeses
Fresh Vegetables and Dip
Relish Tray
Tropical Fresh Fruits
Stuffed Eggs with Shrimp or Caviar
Italian Salami Coronet
Shrimp on Sliced Egg
Roast Beef Roulade with Pickles
Melon Wrapped with Imported Italian Prosciutto Ham

Pasta Bar

Fusilli with Shrimp Sauce
Rigatoni with Marinara Sauce
Ravioli Alfredo

Hot Items

(Additional items \$2.25 each)

Mahimahi Morsels with Tartar Sauce
Oriental Spring Roll
Crisp Won Ton with Mustard Shoyu Sauce
Chicken Yakitori
Barbecue or Char Siu Style Ribs
Teriyaki Beef Skewer
Rumaki, with Water Chestnuts
Escargot Bourguignonne in Fresh Mushroom Caps
Butterflied Deep Fried Shrimp
Lumpia

A 10% gratuity will be added to all Pupu Selections

WHALER SELECTION

Roast Baron of Beef, au Jus, slowly roasted to perfection and carved at your party. Served on a mini-bun with condiments. 100 person minimum. \$2.95 per person.

Roast Prime Tenderloin of Beef, carved to your taste and served on a mini-bun with Bearnaise Sauce. \$4.95 per person.

Roast Suckling Pig. This Hawaiian specialty is carved at your party and served on mini-buns. \$5.95 per person.

HUKILAU SELECTION

Jumbo Shrimp on Ice,
Cocktail Sauce \$24.95 per pound
Sashimi Market Price per pound
Tako, with Miso Sauce \$ 7.95 per pound
Oysters Rockefeller \$14.95 per dozen
Baked Clams Diablo \$14.95 per dozen
King Crab Legs and Claws on Ice \$24.95 per pound
Fresh Oyster or Clams
on the Half Shell \$12.95 per dozen
Ahi Limu Poke Market Price per pound
Tako Limu Poke Market Price per pound
Steak Tartare with Rye Rounds . \$ 8.50 per pound
Pate Maison \$ 7.95 per pound
Duck Galantine
with Melba Sauce \$12.50 per dozen slices
Assorted Sushi \$10.95 per dozen pieces

LIGHT SNACKS

Chili Con Quezo \$15.00
Cheese Fondue \$15.00
Chips & Dip \$ 8.50
Mixed Nuts \$ 5.50

PARTY BARS & BEVERAGES



PARTY BARS & BEVERAGES

We offer a wide selection of liquors, beers and wines, as well as non-alcoholic beverages and punches. We will be happy to set up a bar for you, or merely serve your selected drinks during the meal. Also, ask us about our extensive stock of selected California and imported wines.

Bar Prices

Standard Drinks	\$2.75
Call Brands	2.90
Exotics (when available)	4.25
Soft Drinks	1.50
Non-Alcoholic Specialty Drinks	2.75
Beer, Domestic	2.60
Beer, Imported	3.25
House Wine, by the Glass	2.60

Bar Charges

A minimum of \$100.00 total sales for all private bars.

Host Bars

Hosted drinks will be tabulated on a register tape and charges will be included on the catering invoice, along with other banquet charges.

A time limit or dollar limit may be placed on a host bar by the sponsor, and may be extended at any time with consent of the sponsor.

Bar time exceeding 5½ hours will be subject to overtime charges based on prevailing labor rates.

No-Host Bars

Drinks will be paid for in cash to the cocktail server or bartender.

Champagnes

To complement your brunch or to toast a special occasion, we recommend the following champagnes:

Le Domaine Brut	\$12.00 per bottle
Martini & Rossi Asti Spumante	19.00
Piper Sonoma Brut	26.00
Taittinger Brut La Francaise	44.00
Moet et Chandon Dom Perignon	78.00

WEDDING RECEPTIONS



WEDDING RECEPTIONS

For the most memorable of all occasions, the wedding reception, we offer all the special touches and service that will leave a lasting impression of style with both the bride and groom, and your invited guests. From champagne and cake, to a full gourmet buffet or a lavish sit-down dinner, the Hale Koa Hotel will handle your every need.

Floral Arrangements

We will be happy to order all flowers that are required for the reception. Prices are determined by the type and size of the arrangements.

Music

We can also arrange entertainment for your function. Let us know the kind of music you prefer and we'll do our best to contract a band or musical group to suit your needs and budget. Prices are determined by the size of the group and the number of hours they perform. There is a \$25.00 charge for this service.

Parking

We will be happy to provide a reserved parking stall in our lobby parking circle for the bride and groom.

For your guests, free space-available parking is provided at either the DeRussy lot across from the hotel or at the Saratoga lot across from the Army Museum. Just tell the guard the name of the function you are attending at the Hale Koa and you will be admitted, with or without a military sticker on your car.

Wedding Cakes

2 Tier with Dummy	Serves 40	\$120.00
3 Tier with Dummy	Serves 90	\$175.00
4 Tier with Dummy	Serves 150	\$225.00
5 Tier with Dummy	Serves 285	\$275.00

Fountains can be provided at a charge of \$5.00.

We will gladly provide a beautiful cake top of your choice to adorn your wedding cake. Prices vary according to your choice and range from \$15.00 to \$50.00. Please ask your catering representative for details.

Also, inquire about our new selection of specially designed wedding cakes.

A \$25.00 service fee will be assessed for cakes brought in for your party.

MEETINGS & CONFERENCES



MEETINGS & CONFERENCES

We offer meeting facilities tailored to your needs. Everything from audio/visual equipment to that first cup of hot coffee in the morning can be arranged quickly and easily.

Room Rental

DeRUSSY HALL OR WAIKIKI BALLROOM:

A.M.	Theater style	\$600.00
	Conference style	\$750.00
P.M.	Theater style	\$700.00
	Conference style	\$850.00

LAULIMA ROOM

A.M.	Theater style	\$400.00
	Conference style	\$500.00
P.M.	Theater style	\$500.00
	Conference style	\$600.00

SMALL CONFERENCE ROOMS

A.M.	Theater style	\$150.00
	Conference style	\$200.00
P.M.	Theater style	\$200.00
	Conference style	\$250.00

A.M. Occupancy — from 7:30AM – 2:30PM

P.M. Occupancy — from 5:00PM – 12:00AM

Coffee Breaks

Coffee breaks may be arranged upon request. Prices are as follows:

Coffee or Tea	Serves 20	\$19.95 per gallon
Coffee or Tea	Serves 10	\$10.50 per pot
Assorted Danish Pastries		\$13.50 per dozen
Assorted Muffins		\$13.50 per dozen
Pineapple or Guava Juice	Serves 10	\$12.50 per pitcher
Orange Juice	Serves 10	\$17.50 per pitcher
Iced Tea	Serves 10	\$15.00 per pitcher
Assorted Sodas		\$1.00 per can
Assorted Cookies		\$6.00 per dozen
Brownies		\$13.50 per dozen

A 10% gratuity will be added to all coffee break service.

Audio-Visual Equipment

A microphone and podium will be provided with the room, but you may wish to order additional Audio-Visual aids:

Screen	\$ 5.00
Extra Microphone	\$10.00
Blackboard/Whiteboard	\$ 5.00
Overhead Projector	\$10.00
Kodak Carousel Slide Projector	\$20.00
16mm Movie Projector	\$20.00
VCR (VHS Format) with 19" monitor	\$25.00
50" Wide Screen Monitor	\$50.00
Easel	\$ 5.00
Flipchart	\$10.00

GENERAL INFORMATION

Eligibility

The Hale Koa Hotel is an Armed Forces Recreation Center serving active duty and retired members of the U.S. Armed Forces and their families. Authorized personnel and nonprofit groups or organizations are eligible to use the hotel for banquets, meetings, private parties, and other special events when sponsors meet one of the following conditions:

1. Sponsor ensures the organization is comprised predominantly (51%) of personnel authorized to use the hotel's food and beverage facilities.
2. Sponsor is an authorized user of the hotel's food and beverage facilities who accepts responsibility for payment and ensures the group sponsored is nonprofit.
3. For nonprofit groups or organizations without an authorized user serving as sponsor, the General Manager or his designee determines the affair will make a positive contribution to military-community relations or is of primary benefit to one or more of the armed services.

Business Use or Fundraising Prohibited

Use of hotel facilities to conduct or promote private commercial business or fundraising activities is prohibited. When bills paid to the Hale Koa are deducted as business expense for tax or business accounting purposes, it constitutes business use of the hotel, is improper, and could result in loss of privileges.

Parking

Free space-available parking is provided at either the DeRussy lot across from the hotel or at the Saratoga lot across from the Army Museum. Just tell the guard the name of the function you are attending at the Hale Koa and you will be admitted, with or without a military sticker on your car.

Deposit and Payment Policies

DEPOSIT POLICY: A deposit is required within 15 days of the date we accept your booking. For functions in Banyan Tree, DeRussy Hall or the Waikiki Ballroom, the deposit is \$300.00. For the Laulima Rooms, the deposit is \$50.00 per section.

REFUND POLICY: A cancellation request, in writing, stating your wish to cancel your scheduled function is required. If such a request is made 6 months or more prior to your function date, a 50% refund of your deposit will be returned. Any cancellation request made less than 6 months prior to the function date will receive no refund.

PRE-PAYMENT POLICY: A 75% pre-payment of the total anticipated food and beverage bill for large functions is required 15 days prior to the function date.

PAYMENT: Total payment is due at the conclusion of your function.

GRATUITIES: A 15% gratuity will be added to all food and beverage charges unless otherwise noted.

STATE TAX: Since the Hale Koa Hotel is a federal entity, the 4% state tax will not be added to our prices.

FINAL GUEST COUNT: A final guaranteed guest count will be required by 12:00 noon, 2 working days in advance of the function date.

CHANGE OF MEETING ROOM: The hotel reserves the right to make last minute changes of assigned function rooms depending on the final size of your group.

OUTSIDE FOOD & BEVERAGES: All food and beverages must be supplied exclusively by the Hale Koa Hotel. Outside food or beverages are not allowed in private functions.

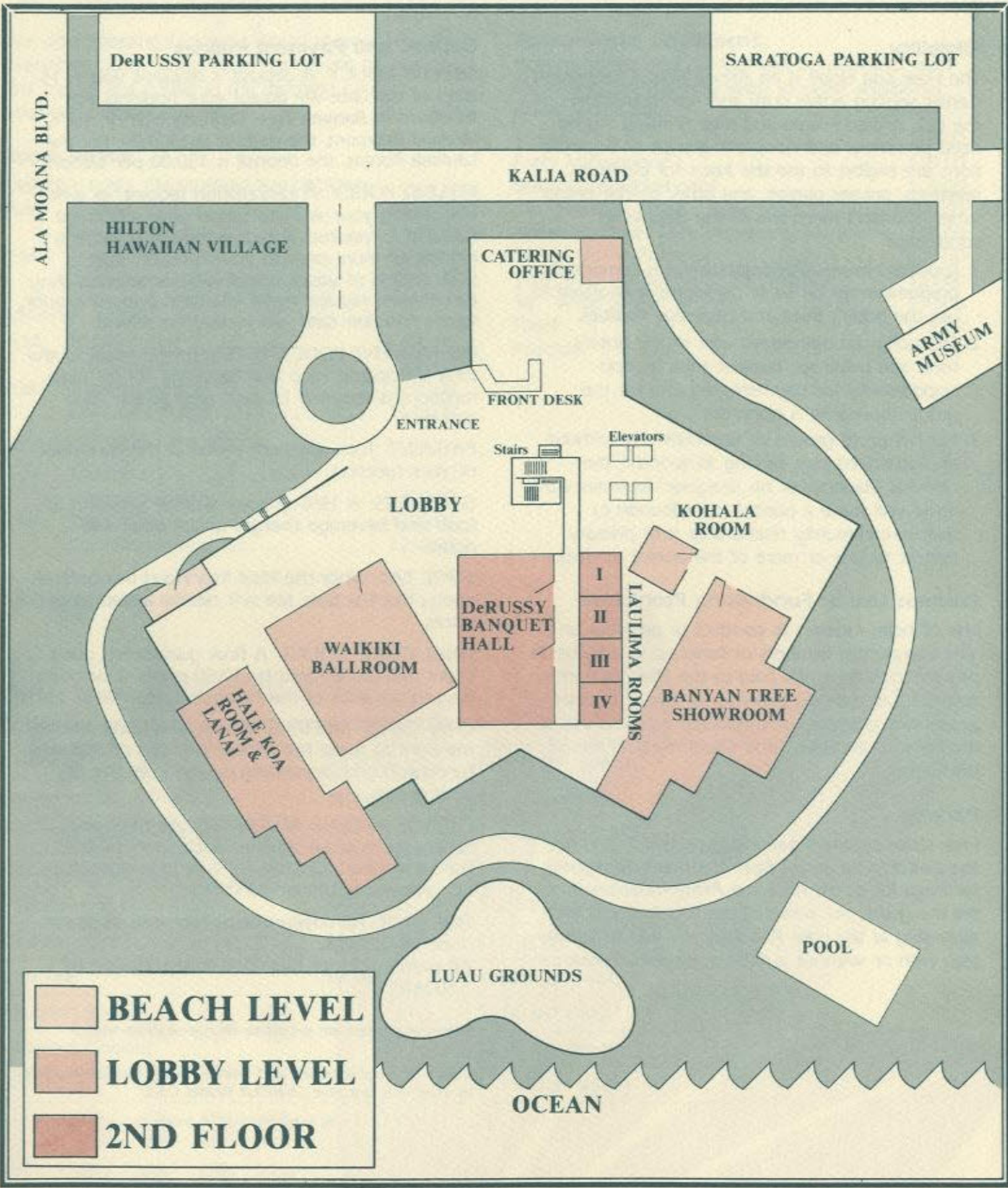
TIME LIMIT: All day/luncheon functions must conclude by 2:30PM.

All evening/dinner functions must conclude by 12:00AM.

Menus and prices are subject to change without notice.

Menus for your Banquets and Private Parties have been created by Hale Koa Executive Chef Rolf Walter C.E.C.

MAP OF HOTEL AND GROUNDS



SEATING CAPACITY CHART

Rooms	Banquet	Theatre	Conference	Cocktail Reception
DeRussy Hall	450	525	250	500
Laulima I	30	50	30	30
Laulima II	40	60	40	40
Laulima III	40	60	40	40
Laulima IV	40	60	40	40
Waikiki Ballroom	320	450	200	400
Banyan Tree Room	300			

Capacities vary depending on function's requirements.

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National Restaurant
Association
Menu Collection



HALE KOA HOTEL

Armed Forces Recreation Center
2055 Kalia Road in Waikiki, Honolulu, Hawaii 96815-1998
Telephone (808) 955-0555
Toll Free from the Continental U.S. (800) 367-6027